

paired and when they came back, after some weeks' time, they had strips of glue-like material upon them and were absolutely waterproof; later on other parts of the boots became again cracked, but these repaired places remained as elastic as ever. When asking what wonderful material this was, his servant told him it was *Tung yu*. This missionary added that if he were a commercial man, this discovery might have made him a wealthy fellow in a short time. So here you have something to make a fortune with!"

"You ask me whether there is a simple flavoring to take away the beany taste of beancurd. No, there is not! The Chinese are of course used to this peculiar paint or putty-like flavor, but even then they often season their beancurd dishes highly with salt and chili peppers. I have noticed though that the curd in some towns tastes much better than in others and I found that greenish yellow soybeans have a coarser taste and flavor than the light yellow ones. I have some idea that the quality of oil has something to do with this characteristic. If I were you I would try to cook with superheated steam for a considerable time and see if that does not remedy the matter considerably. Remember that the Boston baked beans need a whole night and morning of slow heat before they really are 'tasty'.

"You also might try to de-fatten the beans, before making them into curd. Before doing so, first see whether bean cake can be used for making curd; if so, we are on the road to kill 2 birds with 1 stone.

"Whether there are more vegetable seeds that can be sprouted and used as vegetables? Well, here are some that I came into contact with:

"*Phaseolus angularis*, Adzuki bean, the speckled grayish black variety supplies the finest quality of beansprouts, of very sweet and juicy flavor. The red varieties are boiled, pounded with sugar and used as a filling in cakes and as sweetmeats.

"*Phaseolus aureus*, Mung bean, the ordinary sea-green variety supplies good beansprouts, vermicelli and gelatine, also much eaten boiled with rice as a broth or gruel.

"*Soja max*, the small green and yellowish green varieties are sprouted, but the sprouts have a rank flavor; the large green varieties are allowed to germinate only or often not even that and are fried in oil and some salt sprinkled over them; they are very